

Weingut
JURTSCHITSCH
Langenlois



GrüVe® 2020

Art and wine have once more come together and enter into their thirty-fourth edition. The dynamic label-image of Christian Ludwig Attersee with the title „GrüVe-Artistin“ (GrüVe artist) refers to the feisty and vivacious character which is typical to our buoyant Grüner Veltliner. The standards are high: moderate yields, manual harvesting and a diligent vinification ensure an energetic, inciting, fruity and refreshing wine which goes well as aperitif and together with the classics of Austrian cuisine.

The making of the wine

The grapes were selectively picked by hand mid of September, carefully destemmed, and pressed at very low pressure. Without the use of pumps, the clarified must flowed from the press house into the natural cellar below and was slowly fermented. The delicate fragrances and flavors were thereby retained. The freshness and fruit of the classic Veltliner are emphasized by maturation in a steel tank.

Drinking & food pairing recommendations

GrüVe is a brilliant aperitive, a delicious refreshment on hot days, as well as a hearty accompaniment to fresh, healthy dishes.

J **FACTS**

Grape variety: Grüner Veltliner

Soil: Loess and bedrock soils

ABV: 11.5 % vol.

Ac: 6.0 ‰

RS: 1,1 g/l

Ageing potential: 2023

